

SKIPPY Natural

Great taste comes Naturally!



Ingredients:

Quiche filling:

- 1 yellow onion (finely chopped)
- 150g full cream fresh milk
- 60g dairy whipping cream
- 35g of **SKIPPY® Natural Creamy Peanut Butter Spread with Honey** (for onion)
- 20g of **SKIPPY® Natural Creamy Peanut Butter Spread with Honey** (for chicken ham)
- Chicken ham (desired amount)
- Cheddar cheese (desired amount)
- Mozzarella cheese (desired amount)
- 75g egg

Pastry:

- 160g plain flour
- 90g of churned, salted butter
- 55g egg

Peanutty Quiche Lorraine

Pastry

1. Mix plain flour and butter.
2. Add egg and continue mixing until soft dough consistency is achieved.
3. Roll into a thin sheet and cut out desired shapes for the Quiche Lorraine shells.
4. Pre-bake for 10 mins until light golden brown at 180°C.

Quiche Filling

1. Add 1 tsp. of oil and sauté the yellow onion until soft and caramelised.
2. Add peanut butter and mix well, set aside.
3. In another pan, sauté chicken ham with 20g of **SKIPPY® Natural Creamy Peanut Butter Spread with Honey** for five minutes.
4. Spoon onions and chicken ham evenly into each Quiche Lorraine shell.
5. Mix milk, cream and egg in a bowl.
6. Spoon mixture into each Quiche Lorraine shell until it is three-quarters full.
7. Sprinkle cheddar and mozzarella cheese on the filling; bake for 20- 25 mins at 180°C.

Makes 10 mini quiches.



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